

La Storia

Enoteca e cucina italiana

MENUS

- Scopriamo la Cucina -

Excluding Saturdays and public holi-

55 € or 74 € with food and wine pairing

Artichoke velouté
Vellutata di carciofi

Soft-boiled egg, parmesan shavings, and truffles

or

Confit sardines
Sarde confit

With olive oil, oregano, and Timut pepper

Vegetarian Carnaroli risotto
Risotto Carnaroli vegetariano

With forgotten winter vegetables and truffle shavings

or

'The True Carbonara'
'La Vera Carbonara'

Spaghetti alla Chitarra, egg yolks, guanciale,
pecorino, parmesan, and black pepper

DESSERTS OF YOUR CHOICE

Excluding gourmet champagne

- Cucina -

79 € or 107 € with food and wine pairing

Octopus carpaccio
Carpaccio di polpo

With citrus, Taggiasca olives, and pine nuts

or

Aged and smoked beef involtini
Involtini di manzo stagionato e affumicato

Pine nut praline with truffle

Saltimbocca

Veal rump wrapped in Parma ham and sage crust,
Taglierini with parmesan cream

or

Scallops
Capesante

Stuffed with black truffle, venere rice,
and coral beurre blanc

DESSERTS OF YOUR CHOICE

Excluding gourmet champagne

- Per i Bambini -

Menu enfant jusqu'à 10 ans

22 €

Pâtes fraîches, sauce tomate ou pesto

Coupe glacée chocolat, vanille et coulis noisette

Eau minérale 50 cl ou soft

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- Antipasti - Cold and hot starters -

Artichoke velouté 24 €
Vellutata di carciofi

Soft-boiled egg, parmesan shavings, and truffles

'Like a pizza' with prawns 28 €
'Come un pizza'

Savory prawn tart, crushed tomatoes, basil oil

Octopus carpaccio 28 €
Carpaccio di polpo

With citrus, Taggiasca olives, and pine nuts

Confit sardines 26 €
Sarde confit

With olive oil, oregano, and Timut pepper

Aged and smoked beef involtini 30 €
Involtini di manzo stagionato e affumicato
Pine nut praline with truffle

- Pasta e Risotto - Pasta and Risotto -

Gratinated conchiglioni 32 €
Conchiglioni gratinati

Delicate beef and veal stuffing with oregano, fontina cream

Malfatti with truffle cream 34 €
Malfatti alla crema di tartufo

Black truffle shavings and aged parmesan

Vegetarian Carnaroli risotto 36 €
Risotto Carnaroli vegetariano

With forgotten winter vegetables and truffle shavings

'The True Carbonara' 30 €
'La Vera Carbonara'

Spaghetti alla Chitarra, egg yolks, guanciale, pecorino, parmesan, and black pepper

- Secondi - Meat and fish -

Roasted prawns 35 €
Gamberoni arrosto

With lemon, rosemary, and fresh tagliatelle

Saltimbocca 35 €

Veal rump wrapped in Parma ham and sage crust, meat jus, candied vegetables, taglierini with parmesan cream

Scallops 38 €
Capesante

Stuffed with black truffle, venere rice, and coral beurre blanc

- Formaggi - Cheeses -

Plate of aged Italian cheeses 18 €
Tagliere di formaggi italiani

- Dolci - Desserts -

Baba-style tiramisu 16 €
Tiramisù alla maniera del babà

Mascarpone whipped cream, coffee ganache, amaretto caramel sauce, cocoa nib tuile

The delicacy of the moment 16 €
La delicatezza del momento

According to Valentino's inspiration

Like an orange 16 €
Come un'arancia

Orange sorbet, orange zest parfait, soft meringues

Revisited cannolo with lemon curd 16 €
Cannolo in revisione con lemon curd

Light ricotta and cardamom caramel

- Per finire- To finish -

Gourmet coffee 16 €
Caffè gourmet

Gourmet champagne 24 €
Champagne gourmet

DRINKS MENU

Champagne	14 cl	75 cl
Taittinger Prestige Brut	21 €	95 €
Chassenay d'Arce Rosé	16 €	80 €
Moët & Chandon Brut Impérial		100 €
Veuve Clicquot Brut Carte Jaune		110 €
Taittinger Prestige Rosé	25 €	115 €
Taittinger Brut Millésimé		125 €
Taittinger Comtes de Champagne Blanc de Blancs		300 €
Krug La Grand Cuvée		360 €

Cocktails	15 cl	24 cl
Negroni Sbagliato	15 €	
Cocktail Bellini Cipriani	15 €	
Americano	15 €	
Negroni Gin	16 €	
Campari & Prosecco		15 €
Apérol Spritz		15 €
Spritz Limoncello		15 €
Spritz Saint-Germain		16 €
Spritz Champagne		18 €

Classic aperitifs 6 cl

Martini Rosso, Martini Bianco	10 €
Martini Réserve speciale rubino	12 €

Rhum 4 cl

Zacapa 23 - 40°	10 €
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Whiskies 4 cl

Johnnie Walker Black Label 12 ans - 40°	10 €
Rozelieures Single Malt - Fût unique Ex-Banyuls - 46°	13 €

Cognacs 4 cl

Courvoisier VS - 40°	8 €
Hennessy Very Special - 40°	12 €

Gin 4 cl

Bombay Sapphire - 40°	10 €
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Softs

Coca-cola/Zéro 33 cl - Sprite 33 cl	7 €
Schweppes Tonic 25 cl	

Liqueurs et Eaux-de-vie 5 cl

Marsala	6 €
Averna	8 €
Sheridan's (café, vanille)	9 €
Baileys	9 €
Amaretto Disaronno	9 €
Cointreau	9 €
Limoncello	10 €
Sambuca molinari	10 €
Grappa Piave	10 €
Frangelico (noisettes)	10 €

Fruit juices

Granini - 25 cl	
Orange - Ananas - Fraise	6 €
Pamplemousse - Pomme	

Mineral Waters 50 cl 100 cl

Vittel	4 €	6 €
San Pellegrino	4 €	6 €

- Sparkling
- Red wine
- White wine
- Rosé wine

WINE LIST

PIEDMONT

	14 cl	75 cl	
Moscato d'Asti <i>Ca Bianca DOCG</i>	9 €	38 €	●
Barbera d'Asti <i>Superiore</i>		43 €	●
Barolo DOCG <i>Ca Bianca DOCG</i>	21 €	95 €	●

LOMBARDY

	14 cl	75 cl	
Mazèr <i>Valtellina Superiore</i>	11 €	49 €	●

ALTO-ADIGE

	14 cl	75 cl	
Gewurtztraminer <i>Joseph DOC</i>	12 €	52 €	●
Pinot Bianco <i>DOC</i>	13 €	55 €	●

VENETO

	14 cl	75 cl	
Bardolino Infinity Santi <i>Joseph DOC</i>	8 €	35 €	●
Prosecco Rosé Bolla <i>Joseph DOC</i>	8 €	36 €	●
Valbodienne Prosecco <i>Joseph DOC</i>	9 €	40 €	●
Valpolicella Ripasso <i>La Poiane DOC</i>		50 €	●

TUSCANY

	14 cl	75 cl	
Le Grillaie <i>Venacia di san</i>	8 €	37 €	●
Chianti Classico DOCG	9 €	43 €	●

ABRUZZO

	14 cl	75 cl	
Cerasuolo Abruzzo <i>DOC</i>	7 €	29 €	●
Il Bianco di Cicio <i>DOC</i>	7 €	29 €	●
Montepulciano Abruzzo <i>DOC</i>	8 €	32 €	●
Feudo Antico Tullum <i>Pecorino DOCG</i>		42 €	●

SARDINIA

	14 cl	75 cl	
Sartiglia <i>Cannoneau di Sardaigna</i>	12 €	51 €	●

APULIA

	14 cl	75 cl	
Kreos Rosato <i>Salento IGT</i>	9 €	39 €	●
Corribante Malvasia <i>Salento IGT</i>	10 €	42 €	●

CAMPANIA

	14 cl	75 cl	
Greco Sanio <i>Taburno DOC</i>	9 €	38 €	●
Tauraisi Radici		77 €	●

SICILY

	14 cl	75 cl	
Nadir Sicilia <i>Tenuta Rapitala</i>	11 €	48 €	●
Conte Hugues <i>Tenuta Rapitala</i>		90 €	●

OUR GREAT ITALIAN WINES

II Bianco - The White

	14 cl	75 cl
Malvasia d'Abruzzo DOC « Iskra » Masciarelli	16 €	77 €

From the golden, semi-aromatic grapes of the Malvasia Istriana variety, originally from Croatia but transplanted to the foothills of the Abruzzo mountains in the Loreto Aprutino cru, comes this hidden gem of Italian oenology. A mineral and vegetal white wine, powerful in its incomparable final notes of hydrocarbons and white flowers. Iskra: the sparkle.

I Rossi - The Reds

Montepulciano d'Abruzzo DOC Riserva « Iskra » Masciarelli	21 €	100 €
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The Montepulciano grape variety, originally from Abruzzo, has found its home in the Controguerra region, amidst the clay-limestone soils at the foot of the Twin Mountains overlooking the Adriatic Sea. Cardinal purple for this great red wine with aromas of leather, tobacco, black cherry and plum and an incomparable blackberry finish. Powerful, fruity and elegant.

Taurasi Radici DOCG Riserva Mastroberardino	21 €	100 €
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Piero Mastroberardino's masterpiece of southern Italian oenology. Volcanic soils to the north of Vesuvius that climb towards the mountains of «Verte Irpinia». Here, the Aglianico grape unleashes its full potential with elegant fruity notes of redcurrant and spicy cocoa, coffee and cloves. Velvet in the glass. A great volcanic red wine. Nectar, Power and Balance.

Brunello di Montalcino DOCG «La Palazzetta»	23 €	110 €
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Among the red limestone soils of the Tuscan hills of Montalcino, the Sangiovese grape, the ancient «Sanguis Jovis», the Blood of Jupiter, gives us this great red wine. Aged for three and a half years in French oak barrels and 6 months in the bottle, this is a full-bodied, spicy red wine with aromas of Mediterranean undergrowth, black cherry and burnt blood orange peel. Tuscany in a glass.

HOT DRINKS

Teas

7 €

Thé noir Darjeeling
Thé vert de Chine

Flavoured teas

7 €

Thé vert à la menthe poivrée

Coffee

Espresso	5 €
Double Espresso	8 €
Grand crème	8 €
Latte Macchiato (lait, café, mousse de lait)	8 €
Cappuccino	8 €

Infusions

7 €

Camomille
Verveine